



Maricopa County

Environmental Services Department
Special Events Program

Environmental Health Division
Special Events Program
1001 N. Central Ave., Suite 300
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Vendor Requirements when Connecting to Services at the Fairgrounds

Vendors must ensure when connecting to potable water spigots that the hose bibs are above ground and provided with an approved vacuum breaking device (Vendor may have to provide the device). Connections below grade and/or without an approved device will be considered a violation. The sanitary sewage disposal vault provided by the fairground must form a tight connection with the vendor's drain lines. Leaks, overflows and/or discharges onto the ground will be a violation to the Vendor.

The fairgrounds only provides a hose bib (this should be from a riser) and an in ground sanitary sewage disposal vault. All connections to the water and sewer lines are the responsibility of the vendor and must be an approved connection.



The vendors should have the following in order to be in compliance while setting up their connections at the fairgrounds.

1. Appropriate backflow prevention for the hose bib
2. Potable water hoses
 - a. Potable water hoses should be raised off of the ground at any connection point.
 - b. Potable water hoses should be in a manner to prevent contamination of the water supply. (I.E. not placed immediately next to a sewage line.)
3. Sewage drain hosing that is 3" in diameter
 - a. All sewage lines should be graded to drain
 - b. All sewage lines should take the shortest path to the drain (no snaking, etc.)
 - c. All sewage lines should not be leaking
 - d. Sewage lines should not be modified



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4. A grease trap in between the sewage line from the trailer/vendor booth and the sewer.

Approved Sewer Connections:



Approved Graded Sewer- sewer line should be shortened and water line must be raised and moved away from sewage.





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Food production and sales must be conducted in a safe and sanitary manner at all times. Improper preparation, storage, or handling of food can promote bacterial growth and transmit viruses which can lead to foodborne illness. In order to reduce this risk to the public, food vendors must follow these requirements:

- Hand washing facilities must be set-up at all times. This includes a minimum of five (5) gallons of hot water in an insulated container with a continuous flow spigot, a container for wastewater, hand soap, and paper towels. Employees must wash their hands, as a minimum, before starting work, between tasks, after smoking, and before returning from a toilet break.
- All employees must use non-latex gloves when handling ready to eat food.
- A three-bin set-up for the wash, rinse, and sanitizing of utensils must be set up at all times.
- Wastewater from the hand wash station and utensil wash must be disposed of into an approved sewer or holding tank. The wastewater tank must be 15% greater in size than the fresh water tank.
- All foods must be from an approved source. **No home prepared food allowed.**
- Prepare foods fresh daily for service. A Commissary Agreement is required for all advance preparation of food before an event. The vendor must provide inspector with a commissary visits log at the event.
- Carryover of potentially hazardous food in day to day operations is prohibited unless otherwise approved by the Department.
- Cooling of foods onsite is prohibited.
- The establishment must have sufficient equipment to maintain all food at the proper temperature. (Greater than 135°F or less than 41°F).
- A metal-stem or digital probe thermometer is required to check cooking, hot-holding, and cold-holding temperatures.
- An approved sanitizing solution and test strips must be available to check the concentration of these approved sanitizers: chlorine, quaternary ammonia, or iodine.
- Employee drinks must have lids and straws to prevent hand-to-mouth contamination and should be properly stored. Employees cannot eat or smoke in the food establishment area at any time.
- Employee food handler cards and the certified food manager card must be on-site for the length of the event for inspection purposes.
- All Caterers, Food Peddlers, Pushcarts, and Mobile Units operating above and beyond their permit requirements are required to obtain a Temporary Food Service Permit.
- Each permit certificate shall be kept onsite and displayed in a conspicuous place. Failure to have the permit certificate onsite could result in closure of the establishment.